

TRANSLATION:

Kokai No. 53[1978]-14,711

UTILITY MODEL REGISTRATION APPLICATION

July 19, 1976

To: Mr. I. Katayama, Director of the Patent Office

1. Title of the Invention:

BAG FOR VEGETABLE PRODUCTS

2. Inventor(s):

Same as utility model registration applicant

3. Utility Model Registration Applicant:

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5. List of Attached Documents:

(1) Specification	1 copy
(2) Figures	1 copy
(3) Application Examination Request	1 copy
(4) Letter of Attorney	1 copy
(5) Application Duplicate	1 copy

S P E C I F I C A T I O N

1. Title of the Invention:

BAG FOR VEGETABLE PRODUCTS

FRANK C. KENNEDY, J.P.

early 1/2 & 1/2 bag

2. Scope of the Utility Model Registration Claim(s):

Bag for vegetable products, characterized in that a synthetic resin film with air holes is laid over the surface of a synthetic resin film, and in that the peripheral edges are fused while leaving one side open.

3. Detailed Description of the Invention:

The present invention pertains to bags for vegetable products for storing vegetable products such as root crops, stem crops, leaf crops, flower crops, and fruit crops.

Bags where a synthetic resin film or a mesh-structured net is used to make up the front and back sides are the kinds of bags that are generally available for these vegetable products. However, when a vegetable product is stored in a bag where a synthetic resin film is used to make up the front and back sides of the bag, the inside of the bag becomes hermetically sealed, hence any water released from the vegetable product adheres to the inside of the bag, thus accelerating the rotting of the vegetable product. A bag constructed of a mesh-structured net on the front and back sides involves a lot of fussy preparation in that the peripheral edges must be sewn together on a sewing machine. Accordingly, bags of this kind are easily damaged because of inadequate joining of the edges and, what is more, these bags do not keep their original shape very well in that they stretch when packed with a vegetable product.

The present invention is aimed at eliminating the problems with these conventional vegetable bags, and thus provides bags for vegetable products where one side of the bag main body consists of a synthetic resin film and the

other side consists of a synthetic resin film with air holes, thus allowing the peripheral edges of the bag to be very easily joined by means of thermal fusion, high-frequency fusion, etc.; at the same time, the stretching of the side made of a synthetic resin film with air holes, such as a net, is limited by the synthetic resin film that makes up the other side. Moreover, the vegetable products packed in these bags can "breathe", are well vented, and can be stored for long periods of time due to the presence of the air holes.

In more detail, the essential feature of the present invention consists of the construction of a bag for vegetable products, characterized in that a synthetic resin film with air holes is laid over the surface of a synthetic resin film, and in that the peripheral edges are fused together while leaving one side open.

The present invention will now be described in more detail with reference to illustrated actual examples in which 1 is the bag main body, which is formed by laying a synthetic resin film 2 over a synthetic resin film 4 with air holes 3. The synthetic resin film 2 consists of a thermoplastic synthetic resin film such as polyethylene. The synthetic resin film 4 with air holes 3 also consists of a thermoplastic synthetic resin film such as polyethylene, as it is preferable to use the same kind of synthetic resin material as the synthetic resin film 2. Furthermore, the following methods can be used to form the air holes in the synthetic resin film 4: knitting fiber into a net form; weaving fiber into an open weave texture; polymerization [*sic? adhesive? -- Tr. Ed.*] bonding of crossed fibers or of crossed long and narrow strip-like pieces prepared by splitting a film; and joining mutually adjacent fibers at appropriate intervals among a large number of fibers that have been arranged in parallel. 5 is the section to be fused, which unites the peripheral edges

] *

of the overlaid synthetic resin film 2 and synthetic resin film 4 with air holes, said fusion being accomplished by means of thermal fusion or high-frequency fusion; and an opening 6 is left along one side of the bag.

The bag of the present invention is constructed as mentioned above, and is used to contain vegetable products for storage or transport.

The bags for vegetable products of the present invention allow the vegetable products packed in them to "breathe" and also provide good venting action through the air holes 3. Another real benefit is that vegetable products can be stored in these bags for long periods of time.

Also, according to the present invention, a synthetic resin film 2 is laid on top of the side consisting of a synthetic resin film 4 with air holes, which allows easy joining of the two sides by means of thermal fusion, high-frequency fusion, etc., thus further allowing the bags to be mass produced at low cost. Furthermore, the amount of stretching of the synthetic resin film 4 with air holes, for example, a net, is controlled by the synthetic resin film 2 that makes up the other side, which enables the provision of sturdy bags for vegetable products, and what is more, information can be printed on the side consisting of synthetic resin film 2:

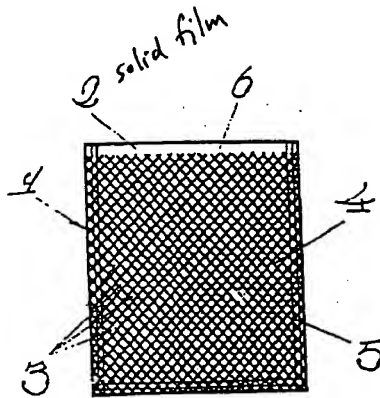
4. Brief Description of the Figures

The figures show actual examples of the present invention. Figure 1 is a front view and Figure 2 is a partially cutaway front view of another actual example.

The symbols in the figures have the following meanings:

(1) bag main body; (2) synthetic resin film; (3) air hole; (4) synthetic resin film with air holes; (5) part to be fused; and (6) opening.

Agent: Y. Taguchi, Attorney



film with
air holes
(see description
on bottom
of p 3)

Figure 1.

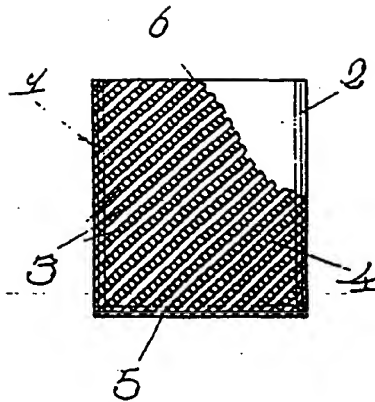


Figure 2.



実用新案登録願

昭和51年7月19日

特許庁長官 片山石郎 殿

1976

通 考案の名称
ソ サイ ブクロ
蔬菜袋

2. 考案者

実用新案登録出願人と同じ

3. 実用新案登録出願人

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5. 添付書類の目録

- | | |
|-------------|----|
| (1) 明細書 | 1通 |
| (2) 図面 | 1通 |
| (3) 出願審査請求書 | 1通 |
| (4) 委任状 | 1通 |
| (5) 願書 脚本 | 1通 |

方式
審査

51 095079 53-14711

RO-98

early
1/2 & 1/2
bag

明 細 書

1. 考案の名称

蔬 菜 袋

2. 実用新案登録請求の範囲

合成樹脂膜の表面に通気孔を有する合成樹脂膜を重合し、その周縁部を一侧に開口部を残して溶着したことを特徴とする蔬菜袋。

3. 考案の詳細な説明

本考案は、根菜類、茎菜類、葉菜類、花菜類、果菜類などの蔬菜類を収納するための袋に関するものである。

従来、この種蔬菜袋としては、表裏面を合成樹脂膜により形成したもの、網状のネットで形成したものなどがある。しかしながら、表裏面を合成樹脂膜により形成した袋に蔬菜を収納した時には、袋内が密閉されるため、蔬菜から揮散する水分が袋の内側に水滴として附着し蔬菜の腐敗を促進する欠点を持っている。また表裏面を網状のネットにより形成する袋は、その周縁部の接合をミシン掛けなどに頼らなければなら

ず手数を要すると共に、充分な接合ができず損傷し易い欠点を持つているばかりか、蔬菜の収納に際して伸び^も生じ袋の原形を保つことが困難である欠点をも持つている。

本考案は、これら従来の蔬菜袋における欠点を除去することを目的とするものであつて、袋本体の一面を合成樹脂膜により形成し他面を通気孔を有する合成樹脂膜により形成することにより、袋の周縁部における接合を熱融着、高周波融着などの手段によつて極めて容易に成形することができると共にネットなどの通気性を有する合成樹脂膜の伸びを他面の合成樹脂膜によつて押えることができるのであり、しかも、通気孔の存在により蔬菜の吸気、或は排気作用を良好に行うことができ長期にわたる保存を可能にした蔬菜袋を提供するものである。

即ち本考案は、合成樹脂膜の表面に通気孔を有する合成樹脂膜を重ねし、その周縁部を一侧に開口部を残して溶着したことを特徴とする蔬菜袋の構造を要旨とするものである。

次に、本考案を図示実施例に従つて説明すれば、
(1)は袋本体であつて、合成樹脂膜(2)と通気孔(3)
を有する合成樹脂膜(4)とを重合することにより
形成される。合成樹脂膜(2)はポリエチレンなど
の熱可塑性合成樹脂フィルムによつて形成され
る。また通気孔(3)を有する合成樹脂膜(4)もポリ
エチレンなどの熱可塑性合成樹脂フィルムによ
つて形成されるものであり、合成樹脂膜(2)と同
種の合成樹脂材を採用するのがよい。また、合
成樹脂膜(4)に通気孔(3)を形成する手段としては、
繊維を網状に編む方法、繊維を織目を粗く織る
方法、交差する繊維、或はフィルムを割いて細
長い帯状片としたものを交差させて重合接着す
る方法、平行に多数配列した繊維における互に
隣接する繊維を適宜間隙ごとに接合する方法な
どがある。(5)は溶着部であつて、重ね合せた合
成樹脂膜(2)と通気孔(3)を有する合成樹脂膜(4)と
の周縁部を結合するためのものであり、熱融着
或は高周波融着などの手段で溶着するものであ
り、一側部に袋としての開口部(6)を残してある。

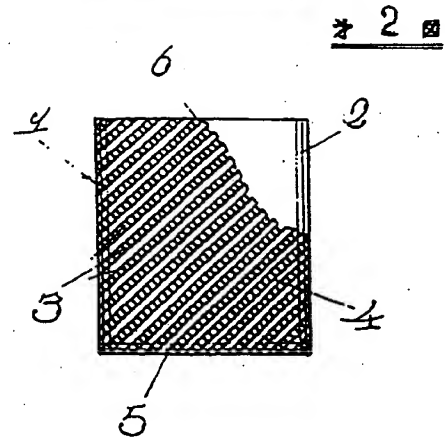
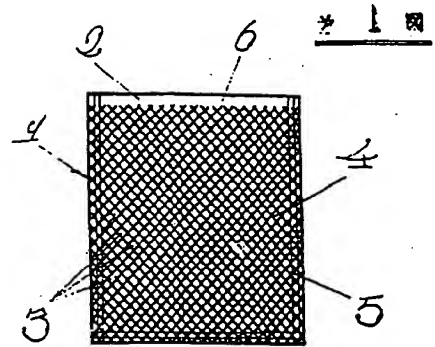
1 図は正面図、第 2 図は他の実施例を一部切欠して示した正面図である。

図中の符号を説明すれば次の通りである。

- | | |
|----------|-------------------|
| (1) は袋本体 | (2) は合成樹脂膜 |
| (3) は通気孔 | (4) は通気孔を有する合成樹脂膜 |
| (5) は溶着部 | (6) は開口部 |

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